

# AUX CHANTIGNOLES

## APPETIZERS

<b>HOMEMADE BREAD</b>	5
Flavored butter	
<b>SOUP OF THE DAY</b>	9
<b>ONION SOUP</b>	13
Montebello cheese gratin, white wine broth	
 <b>ARTISAN SALAD</b>	 15
Figs, prosciutto, caramelized nuts, Goat cheese from Ferme Floralpe, champagne vinaigrette	
<i>Extra chicken or tuna</i>	
	9
<b>GEM LETTUCE SALAD</b>	17
Croutons, parmesan, garlic flower vinaigrette	
<i>Extra chicken or tuna</i>	
	9
<b>POUTINE</b>	13
Cheese curds from Montebello	
<b>HUMMUS</b>	13
Grilled homemade pita, olives	
<b>CHICKEN WINGS (12)</b>	20
BBQ sauce	
<b>BEEF TARTARE</b>	25-35
Roasted pumkin seed bread, creamy ricotta with roasted peppers	

## THE BOARDS

<b>LOCAL ARTISAN CHARCUTERIE</b>	25
<b>LOCAL MONTEBELLO CHEESE</b>	32

## ENTREES

<b>AAA TENDERLOIN FILLET (8 OZ)</b>	48
Port sauce, pan-fried vegetables from ferme du Ruisseau Noir	
<b>ICELAND COD STEAK</b>	38
Roasted, tomatoes and lavender, torrefied barley and spinach	
<b>SEAFOODPAPPARDELLES</b>	32
Market arrivals, citrus cream	
<b>CANADIAN BEEF BURGER</b>	25
Beer caramel and marinated mushrooms, Tête à Papineau cheese	
<b>SPAGHETTI WITH MOZZARELLA CHEESE</b>	21
Tomato or Bolognese sauce	
<b>MARINATED CHICKEN TORTILLA</b>	19
Corn salsa and black beans, avocado mayonnaise	
<i>Burger or wrap available for vegetarien options</i>	
<b>CHICKEN DISH: CHEF'S INSPIRATION</b>	42
Market arrivals	

## DESSERTS

<b>CRÈME BRULÉE</b>	12
Vanilla flavor	
<b>PECAN OR SUGAR PIE</b>	12
Vanilla ice cream	
<b>CREAMY MOUSSE</b>	14
Lemon and strawberry, palet Breton	
<b>FRENCH RUM BABA WITH KRAKEN RUM</b>	14
Blackberry compote	

Do not hesitate to share your dietary needs and preferences. Gluten and dairy free options are available.  
Our goal is to consistently embrace and support the utilization of local raised produce, wild sustainable fish  
and natural hormone-free pork, poultry and protein. Taxes and service are extra.

For groups of 8 and more, 15% is applicable.

2021-06-13